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## Christiana Campbell's Tavern

### Williamsburg, Virginia

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*Virginia Green* is the Commonwealth of Virginia's campaign to promote environmentally-friendly practices in all aspects of Virginia's tourism industry. *Virginia Green* has established "core activities" specific to each sector of tourism, and these practices are considered the required minimum for participation in the program. However, *Virginia Green* encourages its participants to reduce their environmental impacts in all aspects of their operations; and this profile provides a full list of all their "green" activities. These are the activities that guests / customers can expect to find when they visit this facility.

### CORE ACTIVITIES for Restaurants

☑ This symbol indicates a required activity for Virginia Green Lodging facilities. Participants self-certify that these activities are in place and they provide additional specifics on other activities. Visitors to can expect the following practices:

☑ **Recycling and Waste Reduction.** Virginia Green Restaurant must recycle Glass Bottles and are highly encouraged to maintain a comprehensive recycling program. This restaurant pledges that they:

- Recycle: glass, aluminum cans, grease, plastic, office paper, newspaper, cardboard, packing supplies, fluorescent lamps, batteries, electronic equipment
- Track overall waste bills
- Effective food inventory control to minimize wastes
- Purchase locally-grown produce and other foods whenever possible
- Purchase organic and sustainably grown foods
- Purchase recycled content paper towels and toilet paper
- Use a screen-based ordering systems
- Encourage suppliers to minimize packaging and other waste materials
- Make 2-sided copies/ printed materials
- Use electronic correspondence and billing
- Purchase durable equipment and furniture
- Use latex paints
- Perform preventative maintenance on all appliances, HVAC systems, plumbing, and vehicles
- Use a last-in/first-out inventory and labeling system
- Use less toxic materials

☑ **Styrofoam/Disposables Minimization.** Participants are encouraged to minimize use of all disposables and eliminate the use of Styrofoam products for take-out and left-overs. This restaurant pledges that they:

☑ **Grease Recycling.** The facility must collect and recycle grease or use a grease filtering company to greatly reduce grease waste (and cost). This restaurant pledges that they:

- Filter grease to prolong usefulness

☑ **Water Conservation.** The facility must have a plan for conserving water that should consider plumbing modifications and landscaping. This restaurant pledges that they:

- Track overall water usage and wastewater

- Perform preventative maintenance to stop drips and leaks
- Use water-flow metering to discover leaks and areas of high use
- Have:
  - low flow restrictors on faucets and showerheads
  - low flow toilets
- Discourage water-based cleanup (sweeping first)
- Have an effective stormwater management plan
- Minimization of impervious areas (paving, concrete, etc)

☒ **Energy Conservation.** The facility must have a plan in place that encourages replacement of lighting and equipment to energy-efficient alternatives. This restaurant pledges that they:

- Track overall energy bills
- Purchase EnergyStar-rated computers, copiers, and appliances
- Have high efficiency heating & air conditioning (HVAC) systems
- Perform preventative maintenance on HVAC system
- Use natural lighting
- Use lighting sensors to turn on/off lights
- Use high efficiency fluorescent ballasts and lamps
- Purchase fuel-efficient vehicles

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For more information on **Christiana Campbell's Tavern**, see [www.history.org](http://www.history.org) or contact Robert Jeremiah at [rieremiah@cwf.org](mailto:rieremiah@cwf.org).

For more information on **Virginia Green** program, see [www.deq.virginia.gov/p2/viriniagreen](http://www.deq.virginia.gov/p2/viriniagreen) or [www.viriniagreentravel.org](http://www.viriniagreentravel.org).



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